

VIOGNIER

2016 | WALLA WALLA VALLEY



100% Francisca's Vineyard

TECHNICAL INFORMATION

pH: 3.54

TA: 5.9 g/liter

RS: 1.4 g/liter

14.5% alc. by vol.

192 cases produced



Harvest and Winemaking

2016 was the second warmest vintage in modern Washington viticulture. The result was an early harvest to conserve acidity and adjustments in the vineyard to protect the grapes from the high temperatures. The Viognier is 100% from Francisca's Vineyard, planted in 2009, and located less than two miles from our winery. The grapes are expertly farmed and cared for by Tim and Cisca Rogan.

We picked our Viognier on two days, September 7 and September 17. The first harvest had grapes with higher acidity to balance the hedonistic fruit flavors from the second harvest. All the Viognier grapes were pressed whole cluster and fermented in neutral French Oak barrels. We stopped the malo-lactic fermentation by moving the Viognier barrels outside during our very cold winter. To minimize oxygen pickup in the Viognier, we did not rack or barrel stir. The Viognier simply rested in the barrels until bottling in April of 2017.

Tasting

The Viognier has a pale green tinged yellow hue with aromas of apricots,

peaches, green apple, and a hint of earth that adds an additional dimension. On the pallet, the Viognier is very fruity and weighty with flavors of juicy Georgia peaches, sweet apricots, and a long finish of fruit and acidity. There is a balancing streak of graphite and minerality that marries well with the natural acidity. This Viognier is a hedonistic pleasure for the epicurean.

Thoughts on Viognier

Viognier's home is Condrieu, a tiny region of the Rhône Valley of France. The vine was nearly forgotten by the 1980's after being enjoyed by the Romans and subsequent French farmers in the Middle Ages. However, a renewed interest in Rhône wines brought Viognier back into focus and many consumers have discovered its haunting aromas and thick viscosity.

Viognier is a challenging vine to grow, as it is sensitive to several vine diseases and can produce too many clusters to make a concentrated wine. In the winery, it is straightforward to craft; the true winemakers of Viognier are the grape growers. We thank Tim and Cisca Rogan for working so hard so all of us may enjoy the fruits of their labor.

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